

Milk Quality and Products

Event Rules

All members participating in this Career Development Event must meet the eligibility requirements and adhere to the rules of the Kentucky FFA Association as outlined in the Rules Governing FFA Activities document.

Number of members on a team: Four (All four scores count toward the total team score.)

Official Dress Appropriate: No

Regional Event: None

State Event: State FFA Convention

EQUIPMENT

Equipment provided by student:

- Clipboard
- #2 Pencil
- Non-programmable Calculator

MILK FLAVOR IDENTIFICATION AND EVALUATION (50 POINTS)

Participants will score five milk samples on flavor (taste and odor.)

All samples of milk are prepared from pasteurized milk intended for table use and will score 1 to 10.

Participants are to use whole numbers when scoring milk flavor.

Participants should check only the one most serious defect in a milk sample even if more than one flavor is detected. If no defect is noted, check "No Defect" and score as a ten (10.) Possible defects are:

Acid	Bitter
Feed	Flat/Watery
Foreign	Garlic/Onion
Malty	Oxi-dized
Rancid	

Fifteen minutes is allowed for this component of the event.

All sample evaluations will be placed on a product scorecard. An example is provided at www.kyffa.org



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MILK FAT CONTENT OF FRESH MILK PRODUCTS (30 POINTS)

Six samples of fresh fluid milk products will be identified according to their content of milk fat.

Students will evaluate the samples based on taste.

The following products may be included among the samples: nonfat (skim) milk, nonfat 1%, reduced fat milk (2%), milk (3.3%), half and half (10.5%), coffee cream (18%), buttermilk, and whipping cream (30%).

Fifteen minutes is allowed for this component of the event.

Samples will be identified using the provided score card. An example is posted at www.kyffa.org

CHEESE IDENTIFICATION (50 POINTS)

Participants will identify five samples of cheese. Cubes of cheese will be available for tasting. Three points will be awarded for each sample that is correctly identified. (More than one sample of a given cheese may be used.)

Participants will classify characteristics of identified cheeses using the provided matrix. Characteristics to be identified include moisture percentage, fat percentage, pasta filata, brine/surface salted, ripened by, and origin. Seven points will be awarded for the classification of each cheese sample.

Fifteen minutes will be allowed for this component of the event.

Samples will be identified using the provided score card. An example is posted at www.kyffa.org

GENERAL KNOWLEDGE EXAMINATION (120 POINTS)

Participants will answer sixty (60) objective type questions related to milk production and marketing.

Each question is worth two points.

Thirty minutes will be allowed for this component of the event.

The resources used to develop the examination are posted at www.kyffa.org



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PROBLEM SOLVING (50 POINTS)

Participants will complete ten multiple choice questions related to the following:

Decisions about the quality and acceptability of milk.

Calculations of the value of milk and components of milk.

Decisions about nutritional value of milk and milk products.

Decisions about the use of chemicals in cleaning and sanitizing operations.

Twenty minutes will be allowed for this component of the event.

Scoring

Possible score for each participant is 300 points, with a possible team score of 1200 points.

Teams will be ranked in numerical order on the basis of the final team score.

Individuals will be ranked in numerical order on the basis of the final individual score.

TIEBREAKER

Ties will be broken based on the team with the highest combined score on the general knowledge examination.

